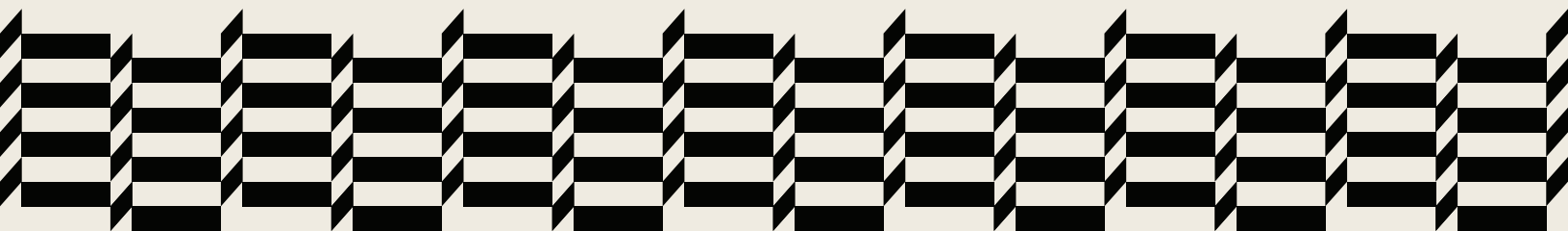




CATERING MENU



FROM OUR FAMILY MARKET TO YOUR TABLE





PASTA

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

PASTA PRIMAVERA 49.99 / 89.99

Your choice of pasta with a bountiful selection of seasonal vegetables, scallions, garlic & extra virgin olive oil.

RIGATONI ALLA VODKA 49.99 / 89.99

Homemade vodka sauce made with fres cream, san marzano tomatoes, parmigiano reggiano cheese.

CLASSIC ITALIAN 49.99 / 89.99 STYLE LASAGNA

(Meat, spinach, cheese, or roasted vegetable) Layers of lasagna with ricotta, mozzarella, grated locatelli cheese & fresh parsley.

LINGUINE WITH WHITE 49.99 / 89.99 OR RED CLAM SAUCE

Fresh chopped clams, clam broth, garlic, extra virgin olive oil & fresh parsley.

RIGATONI WITH BROCCOLI 49.99 / 89.99 RABE & SAUSAGE

Sautéed with garlic, extra virgin olive oil, and our signature homemadesausage.

PASTA BOLOGNESE 49.99 / 89.99

Sautéed beef, veal, pork, carrots, wine, san marzano tomatoes, garlic and fresh basil.

STUFFED SHELLS 49.99 / 89.99

Fresh pasta stuffed with ricotta & mozzarella, and topped with our homemade tomato sauce.

CAVATELLI WITH BROCCOLI 49.99 / 89.99

Broccoli florets, extra virgin olive oil, garlic and sun-dried tomatoes.

CLASSIC ITALIAN 49.99 / 89.99 BAKED ZITI

Ricotta, mozzarella, grated cheese, and our homemade tomato sauce.

MACARONI AND CHEESE 49.99 / 89.99

Cavatappi pasta, cheddar, mozzarella and asiago cheese.

EGGPLANT

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

EGGPLANT PARMIGIANA 49.99 / 89.99

Fried eggplant layered with our homemade tomato sauce, fresh mozzarella, grated locatelli cheese.

EGGPLANT FLORENTINE 49.99 / 89.99

Fried eggplant rolled with ricotta, fresh mozzarella, spinach, grated locatelli cheese, and fresh parsley

EGGPLANT ROLLATINI 49.99 / 89.99

Fried eggplant rolled with ricotta, fresh mozzarella, grated locatelli cheese and fresh parsley.

CLASSIC STUFFED EGGPLANT 49.99 / 89.99

Fried eggplant rolled with ricotta, fresh mozzarella, grated locatelli cheese, and prosciutto di parma.

BEEF ENTREES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

SLICED ROAST BEEF74.99 / 139.99

Thin sliced top round or eye round roast beef with brown gravy and wild mushrooms.

STEAK PIZZAIOLA74.99 / 139.99

Boneless steak simmered with peppers, mushrooms and onions in a light marinara sauce.

ITALIAN STYLE MEATBALLS59.99 / 99.99

Ground beef, pork and veal, with our own house blend of Italian seasonings in tomato sauce.

PEPPER STEAK74.99 / 139.99

Tender strips of steak sautéed with peppers, onions, and scallions in a sesame teriyaki sauce.

PORK ENTREES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

ROAST PORK MARSALA 59.99 / 99.99

Roasted boneless pork loin sliced and topped with marsala wine and wild mushrooms.

BAKED VIRGINIA HAM 59.99 / 99.99

Premium smoked lean ham sliced and topped with a pineapple duck sauce.

SAUSAGE, POTATOES 59.99 / 99.99 & ONIONS

Our signature homemade Italian sausage, sautéed onions, red roasted peppers, rosemary and thyme.

SAUSAGE AND PEPPERS 59.99 / 99.99

Our signature homemade Italian sausage, sautéed red and green peppers, onions in a light marinara sauce.

SAUSAGE AND BROCCOLI RABE 59.99 / 99.99

Our signature homemade Italian sausage made with sautéed broccoli rabe, garlic and extra virgin olive oil.

CHICKEN ENTREES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

CHICKEN FRANCAISE 69.99 / 129.99

Sautéed boneless chicken breast with white wine, lemon butter sauce.

CHICKEN PICCATA 69.99 / 129.99

Sautéed boneless chicken breast with white wine, lemon butter sauce and capers.

CHICKEN MARSALA 69.99 / 129.99

Sautéed boneless chicken breast with marsala wine, butter and Portobello mushrooms.

CHICKEN MILANESE 69.99 / 129.99

Chicken cutlets breaded and fried to perfection.

CHICKEN CORDON BLEU 69.99 / 129.99

Rolled boneless chicken breast with ham and swiss, smothered in mushrooms and white wine sauce.

CHICKEN PARMIGIANA 69.99 / 129.99

Chicken cutlets topped with homemade marinara sauce and fresh mozzarella.

SOUTHERN “BAKED” 64.99 / 119.99 CHICKEN

Bone-in chicken dipped in buttermilk and dusted with flour and corn flakes. Baked to crispy perfection.

FRIED CHICKEN TENDERS 64.99 / 119.99

Breaded or floured. Fried crisp with your choice of dipping sauces.

GRILLED CHICKEN BRUSCHETTA 69.99 / 129.99

Marinated chicken cutlets, grilled and topped with fresh chopped tomatoes, basil, and extra virgin olive oil.

CHICKEN PORTOFINO 69.99 / 129.99

Sautéed boneless chicken breast i n our lemon butter sauce, made with sautéed shallots, white wine, topped with munster cheese.

CHICKEN ROMA 69.99 / 129.99

Chicken cutlets topped with our taleggio gorgonzola cream sauce and sliced roasted roma tomatoes.



VEAL ENTREES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

VEAL MARSALA 94.99 / 169.99

Sautéed with marsala wine, butter and portobello mushrooms.

VEAL PICCATA 94.99 / 169.99

Sautéed with white wine, capers, and butter light and delicious.

VEAL FRANCAISE 94.99 / 169.99

Sautéed with white wine, lemon butter sauce.

VEAL PARMIGIANA 94.99 / 169.99

Veal cutlets topped with homemade marinara sauce and fresh mozzarella.

SEAFOOD ENTREES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

GRILLED NORTH ATLANTIC SALMON 119.99 / 219.99

Your choice of sauce: citrus teriyaki, honey mustard or grilled.

STUFFED FILET OF SOLE 99.99 / 189.99

Stuffed with crab meat and shrimp served with a white wine and lemon butter sauce.

CLASSIC BAKED CLAMS 12.99 DOZEN

Italian style. Fresh little neck clams stuffed with our secret blend of breadcrumbs.

ZUPPA DI PESCE 99.99 / 189.99

Shrimp, clams, mussels, and calamari in a light marinara sauce.

FRIED JUMBO SHRIMP 99.99 / 189.99

Jumbo shrimp golden fried to perfection with your choice of dipping sauces.

LOBSTER FRA DIAVOLO 219.99 FULL TRAY ONLY

3 Live Maine Lobsters (1.5-2 lbs.), shrimp, calamari, mussels, clams served in a spicy tomato sauce over bed of linguine.



VEGETABLES & SIDES

Prices shown as: Half Tray (serves 8-10) / Full Tray (server 16-20)

BROCCOLI RABE 39.99 / 69.99
IN GARLIC & OIL

VEGETABLE MEDLEY 39.99 / 69.99

Mixed vegetables sautéed with shallots and chicken broth. Half

STRING BEAN ALMONDINE 39.99 / 69.99

Blanched string beans sautéed with sliced roasted almonds in a light butter sauce.

BROCCOLI OREGANATA 39.99 / 69.99

Steamed broccoli topped with toasted seasoned breadcrumbs and extra virgin olive oil.

RED ROASTED POTATOES 39.99 / 69.99

Rosemary or Parmesan.

RICE PILAF 39.99 / 69.99

MASHED SWEET POTATOES 39.99 / 69.99

GARLIC MASHED POTATOES 39.99 / 69.99

MASHED POTATOES39.99 / 69.99

PARTY SUBS

Available from 3 to 6 feet. Serves 4-5 people per foot.
All heroes include your choice of mustard, mayo, and dressing on the side.
All party heroes are made on our famous Homemade Brooklyn Style Brick Oven Bread.

THE CLASSIC AMERICAN 19.99 PER FOOT

Roast beef, turkey, ham, american cheese, swiss cheese, lettuce and tomato.

THE CLASSIC ITALIAN 19.99 PER FOOT

Prosciutto, salami, pepperoni, ham, capicola, fresh mozzarella, provolone, lettuce, tomatoes, and homemade fire roasted peppers.

GRILLED VEGETARIAN 22.99 PER FOOT
DELIGHT

Grilled eggplant, grilled zucchini, grilled portobello mushrooms, broccoli rabe, fire roasted peppers and fresh mozzarella.

GRILLED CHICKEN 22.99 PER FOOT

Grilled marinated chicken cutlets, broccoli rabe in garlic and oil, fire roasted peppers, and fresh mozzarella.

THE PRIME RIB 29.99 PER FOOT

Thinly sliced rare prime rib, provolone cheese, includes Au Jus.

PARTY PLATTERS

Small Serves 8-12 | Large Serves 15-20

ITALIAN ANTIPASTO PLATTER 79.99 / 109.99

Imported prosciutto, sweet and hot dry sausage, sopresatta, salami, pepperoni, our famous homemade fresh mozzarella, imported provolone, assorted olives, marinated artichoke hearts, marinated mushrooms and fire roasted peppers.

SHRIMP COCKTAIL PLATTER 79.99 / 119.99

Premium jumbo shrimp with homemade cocktail sauce and lemon wedges.

MOZZARELLA AND 59.99 / 79.99
VINE RIPE TOMATOES

Our famous homemade fresh mozzarella, selected vine ripe tomatoes, fire roasted red peppers, garnished with our finest extra virgin olive oil and fresh basil dressing.

BUFFALO WING PLATTER 59.99 / 79.99

Our special buffalo wings cooked to perfection and decoratively arranged with celery sticks, and served with homemade blue cheese dressing.

INTERNATIONAL 69.99 / 94.99
CHEESE PLATTER

A fine selection of imported and domestic gourmet cheeses decoratively arranged and garnished with grapes and crackers.

GRILLED VEGETABLE PLATTER 59.99 / 79.99

Marinated and grilled portobello mushroom caps, eggplant, zucchini, asparagus red onions, and peppers garnished with fresh basil, extra virgin olive oil and balsamic dressing.

GARDEN FRESH 49.99 / 69.99
VEGETABLE PLATTER

A selection of fresh cut raw vegetables: Broccoli, celery, cucumber, carrots, cauliflower, cherry tomatoes, peppers, zucchini and radishes, all served with our homemade ranch dressing.

SEASONAL FRESH 49.99 / 69.99
FRUIT PLATTER

Fresh cut seasonal fruits and melons including grapes and berries. Perfect for any occasion.

CLASSIC CHARCUTERIE BOARD 89.99 / 199.99

***Small Serves 6-10 / Large Serves 12-20**
Assorted cheeses, fresh fruit, dried fruit, assorted meats and various specialties. Visit our website for more details.

CLASSIC VEGGIE 149.99
MEZZE BOARD

***Serves 10-14**
Assorted dips, dippers and Mediterranean sides.

CLASSIC BURRATA BOX 54.99

***Serves 6-5**
Imported burrata, imported prosciutto, honey dipped peaches, heirloom tomatoes, cocktail tomatoes on the vine, sweet drops and peppadews, crostini's, side of extra virgin olive oil and balsamic glaze to top with fresh basil and fresh mint garnish.



CATERING PACKAGES

THE CLASSIC BUFFET

Includes your choice of one pasta, one eggplant, three entrees and garden-fresh tossed salad. Also includes dinner rolls, butter, serving spoons, forks, knives, plates, napkins & sternos. Wire racks will require a \$5 deposit per rack and will be refunded once returned. - \$18.99 - PER PERSON

PASTA

Pasta Primavera
Rigatoni Alla Vodka
Classic Italian Style Lasagna (Meat, spinach, cheese or roasted vegetable)
Classic Italian Baked Ziti
Pasta Bolognese
Stuffed Shells
Cavatelli with Broccoli
Linguine with White Clam Sauce
Rigatoni with Broccoli Rabe & Sausage

EGGPLANT

Eggplant Parmigiana
Eggplant Rollatini
Eggplant Florentine
Classic Stuffed Eggplant

ENTREES

Sliced Roast Beef with Gravy
Chicken Francaise
Chicken Marsala
Classic Sausage and Peppers
Chicken Parmigiana

Southern "Baked" Chicken
Baked Virginia Ham
Fried Chicken Tenders
Steak Pizzaiola
Classic Sausage and Peppers
Classic Italian Style Meatballs
Grilled Chicken Bruschetta
Pepper Steak
Sausage, Potatoes & Onions

THE CLASSIC DELUXE BUFFET

Includes your choice of two pastas, one eggplant, three entrees, one vegetable or potato and gourmet garden fresh tossed salad. Also includes gourmet bread tray, butter, serving spoons, forks, knives, plates, napkins & sternos. Wire racks will require a \$5 deposit per rack and will be refunded once returned. - \$21.99 - PER PERSON

PASTA

Pasta Primavera
Rigatoni Alla Vodka
Classic Italian Style Lasagna (Meat, spinach, cheese or roasted vegetable)
Classic Italian Baked Ziti
Pasta Bolognese
Stuffed Shells
Cavatelli with Broccoli
Linguine with White Clam Sauce
Rigatoni with Broccoli Rabe & Sausage

EGGPLANT

Eggplant Parmigiana
Eggplant Rollatini
Eggplant Florentine
Classic Stuffed Eggplant

ENTREES

Sliced Roast Beef with Gravy
Fried Chicken Tenders
Steak Pizzaiola
Sausage and Broccoli Rabe
Classic Italian Style Meatballs
Grilled Chicken Bruschetta
Pepper Steak
Chicken Marsala
Veal Francaise
Stuffed Filet of Sole
Baked Virginia Ham
Sausage, Potatoes & Onions
Chicken Parmigiana
Classic Sausage and Peppers
Southern "Baked" Chicken
Veal Marsala
Veal Piccata
Grilled North Atlantic Salmon
Zuppa Di Pesce

Roast Pork Marsala
Veal Parmigiana
Chicken Francaise
Chicken Cordon Bleu

VEGETABLE

Broccoli Rabe in garlic & oil
Mashed Sweet Potatoes
Broccoli Oreganata
Red Roasted Rosemary Potatoes
Vegetable Medley
Rice Pilaf
Garlic Mashed Potatoes
String Bean Almondine

CARVING STATION

BONELESS RIB ROAST 6 LB 199.99 / 12 LB 399.99

USDA Choice Certified Angus Beef cooked to a rare temperature.

CHATEAUBRIAND ROAST 129.99

Beef Tenderloin roast seasoned and cooked to perfection. Served with a madeira wine mushroom sauce. Feeds 4-6

BEEF WELLINGTON 139.99

Beef Tenderloin layered with pate (foie gras) in a flaky puff pastry. Served with a demi-glace of brandy, madeira wine, shallots & wild mushrooms. Feeds 4-6

SALADS

Prices shown as: medium / large

HOUSE SALAD MEDIUM 24.99 / 39.99

Romaine lettuce, bell peppers, cucumbers, and cherry tomatoes.

CAESAR SALAD MEDIUM24.99 / 39.99

Romaine lettuce, croutons, and shredded parmesan cheese.

WHOLE SPIRAL HAM \$74.99

Naturally hickory smoked.

STUFFED BAKED ATLANTIC SALMON half tray 119.99 / full tray 219.99

Stuffed baked atlantic salmon with lobster & crabmeat stuffing

GREEK SALAD29.99 / 49.99

Romaine lettuce, bell peppers, red onion, cucumber, kalamata olives, feta cheese, and dolmas.

CAPRESE SALAD29.99 / 49.99

Mixed greens, marinated ciliegine, roasted peppers, cherry tomatoes.

DESSERTS

ASSORTED COOKIE PLATTER 13.99 LB

Butter Cookies, Rugelach, Biscotti and more.
2-3 LBS (4-6ppl)
4-5 LBS (8-10ppl)
5-6 LBS (12-14ppl)
Specialty cookie platters available upon request.

ASSORTED PASTRY PLATTER

Mini Fruit Tart 5.99 ea.
Chocolate Mousse Slice 5.99 ea.
Large Éclair 4.99 ea.
Mini Key Lime Tart 4.99 ea.
Mini Napoleon Slice 4.99 ea.
Cannoli Sm \$1.99 ea. / Lg - 2.99 ea.

Large Platter - Approximately 15 Pastries

Small Platter - Approximately 8 Pastries

BITE SIZE PASTRY PLATTER 11.99/ DOZ.

Fruit Tart - Key Lime Tart - Cream Puff - Éclair.

NEW YORK STYLE CHEESECAKE 17.99

Made with Real Philadelphia Cream Cheese.

ITALIAN STYLE CHEESECAKE19.99

Made with fresh ricotta cheese & lemon zest.

FRUIT TOPPED NEW YORK STYLE CHEESECAKE 19.99

Made with Real Philadelphia Cream Cheese, topped with fresh fruit.

KEY LIME PIE 13.99

HOMEMADE CAKES

Prices shown as: 6 inches / 8 inches

CHOCOLATE MOUSSE 16.99 / 24.99

Decadent chocolate cake, filled with chocolate buttercream, topped with chocolate ganache.

CANNOLI CAKE 6 INCH 16.99 8 / 24.99

Fluffy vanilla cake filled with our homemade cannoli cream with chocolate chips. Coated with cannoli chips.

BLACK OUT CAKE 16.99 / 24.99

Decadent chocolate cake filled with chocolate fudge, topped with chocolate ganache.

CARROT CAKE 16.99 / 24.99

Moist carrot cake filled with a cream cheese frosting. Coated in walnuts.

STRAWBERRY SHORTCAKE 16.99 / 24.99

Fluffy vanilla cake filled with strawberry preserves, frosted in fresh whip cream.

CUSTOM CAKES STARTING AT 24.99

8” Round, Quarter Sheet, Half Sheet, Full Sheet Your choice of cake, filling and frosting





Let us do the cooking...

WWW.JOSEPHSCCLASSICMARKET.COM

PALM BEACH GARDENS - DELRAY BEACH - BOCA RATON - WEST PALM BEACH